

# NE IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.3 liter(s)**

## Steps

- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type        | Name                      | Amount         | Yield  | EBC |
|-------------|---------------------------|----------------|--------|-----|
| Dry Extract | Dry Extract (DME) - Light | 3 kg (68.2%)   | 95 %   | 16  |
| Grain       | Wheat, Flaked             | 0.4 kg (9.1%)  | 77 %   | 4   |
| Grain       | Oats, Flaked              | 0.4 kg (9.1%)  | 80 %   | 2   |
| Grain       | Weyermann - Carapils      | 0.25 kg (5.7%) | 78 %   | 4   |
| Sugar       | Milk Sugar (Lactose)      | 0.25 kg (5.7%) | 76.1 % | 0   |
| Sugar       | Sugar, Table (Sucrose)    | 0.1 kg (2.3%)  | 100 %  | 2   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Citra                  | 20 g   | 1 min    | 12 %       |
| Aroma (end of boil) | Cascade                | 20 g   | 1 min    | 6 %        |
| Aroma (end of boil) | Mosaic                 | 20 g   | 1 min    | 10 %       |
| Dry Hop             | Citra                  | 15 g   | 7 day(s) | 12 %       |
| Dry Hop             | Cascade                | 15 g   | 7 day(s) | 6 %        |
| Dry Hop             | Simcoe                 | 15 g   | 7 day(s) | 13.2 %     |
| Dry Hop             | Citra                  | 15 g   | 3 day(s) | 12 %       |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Cascade | 15 g | 3 day(s) | 6 %    |
| Dry Hop | Simcoe  | 15 g | 3 day(s) | 13.2 % |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | kwas mlekowy | 10 g   | Boil    | 60 min |

## Notes

- Kroki:
    1. Steeping (płatki x2 + ześrutowany Carapils w woreczku) przy 65-75 st. C 30 min, wyciągamy torbę
    2. Dolewanie gorącej wody, rozpuszczanie ekstraktów, sprawdzenie ballingu, ew więcej cukru i zagotowanie
    3. Kwas mlekowy dla obniżenia Ph i chmielenie na gorycz na 60 minut
    4. Chłodnica na 30 minut
    5. Kolejne chmiele i pożywka dla drożdży
    6. Chłodzenie do 16-17 st. C
    7. Do fermentora, mocno napowietrzyć (3-5 minut wstrząsania) i dodać uwodnione drożdże
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